

Fanshawe College

## FIRST: Fanshawe Innovation, Research, Scholarship, Teaching

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Documentation (Approvals etc...)

Culinary Skills

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2016

### CHF1 Curriculum Modification for 2017-18

Fanshawe College

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# CURRICULUM MODIFICATION REQUEST FORM

## COURSE OR PROGRAM CURRICULUM "RATIONALE FOR CHANGE"

### Program Requiring Changes

Program Title: Culinary Skills – Chef Training		
Program Number: CHF1	Date Submitted: 6/13/2016	
Dean responsible for program: David Belford	Chair: Gary Masters	
Credential Provided: <input type="checkbox"/> Declaration of Academic Achievement <input type="checkbox"/> Local Certificate <input checked="" type="checkbox"/> Ontario College Certificate <input type="checkbox"/> Diploma <input type="checkbox"/> Advanced Diploma <input type="checkbox"/> Grad Certificate <input type="checkbox"/> Degree <input type="checkbox"/> Apprenticeship		
Program Intakes: <input checked="" type="checkbox"/> F <input checked="" type="checkbox"/> W <input type="checkbox"/> S   Other:	Catalogue Year(s) Impacted: <del>2016</del> 2017	
Residency Requirement: <input checked="" type="checkbox"/> Met or <input type="checkbox"/> Not Met	Date of Last Program Review: 6/6/2016	
<i>I have read the reasons for the change and...</i>		<i>Signature and date</i>
Dean of Faculty (responsible for program):	<input checked="" type="checkbox"/> Approve <input type="checkbox"/> Do Not Approve	<i>DL Belford Nov. 29, 2016</i>
Dean of Faculty (impacted by change):	<input type="checkbox"/> Approve <input type="checkbox"/> Do Not Approve	
Dean of Faculty (impacted by change):	<input type="checkbox"/> Approve <input type="checkbox"/> Do Not Approve	
Associate Vice President Academic (required for major changes and late DAs):	<input type="checkbox"/> Approve <input type="checkbox"/> Do Not Approve	
Director, Centre for Academic Excellence:	<input checked="" type="checkbox"/> Supports <input type="checkbox"/> Does Not Support	<i>Julie Geddes Dec 19/16</i>
Office of the Registrar:	<input checked="" type="checkbox"/> Supports <input type="checkbox"/> Does Not Support	<i>Attwood Dec 9/16</i>

*map is of EES for yr. 1 - copy from BLM 1 ID*  
*↳ see attached.*

*Please answer each of the questions below, if applicable. Missing or incomplete information may delay review of the proposed changes.*

**1.0 Describe proposed change(s). Complete Appendix A (if necessary) and amend SDAR (Refer to Appendix C).**

1. Condense delivery of 2 x 30 hour courses, by merging Food Theory I FDMG-1029 and Food Theory 2 FDMG-3023 into 1 x 45 hour course. The reason behind this change is to balance the workload for students over the course of the academic year (two semesters). Program hours will decrease by 15 hours over the academic year. This change would remove Food Theory 2 FDMG-3023 from the Degree Audit.
2. Change course name/code from FDMG 1029 Food Theory 1 to FDMG – 1104 Basic Culinary Knowledge.
3. This change will facilitate a more consistent delivery of the material and ensure all learning outcomes and program standards attached to the course are met in an efficient manner.

**2.0 Reason/Rationale for Changes**

**2.1 The reason for the change is based on:**

- ☐ A recent program review
- ☐ College Advisory Committee feedback
- ☐ Program Advisory Committee feedback
- ☒ Student feedback
- ☐ KPI results
- ☐ Accreditation or other regulatory requirements
- ☒ Shared curriculum
- ☐ Trends in the field/industry
- ☒ Other (please describe): An internal review of comparable programs offered by other Ontario Colleges revealed that Fanshawe College has higher than average program hours/ number of courses. One of the goals of the change is to reduce the program hours/ number of courses in order to keep us competitive and to effectively facilitate College transfer credits.

**2.2 Does the change support the College's Strategic Framework (mission, vision, values)?**

- ☒ Yes
- ☐ No (If no, please explain)

**2.3 What strategic goal(s) does the proposed change support?**

- ☒ Goal 1 - Enrolment growth
- ☐ Goal 2 - Flexible delivery options

- ☒ Goal 3 - Premier student experience
- ☐ Goal 4 - Sustainable College life

### 3.0 Students

3.1 Will the change affect the cost of the program for students?

- ☐ Yes
- ☒ No

3.2 If yes, there will be an additional cost for:

- ☐ Materials (Include details):
- ☐ Equipment (Include details):
- ☐ Other (Please describe):

### 4.0 Program Learning Outcomes

4.1 Will the proposed change meet the Program Vocational Learning Outcomes? (Complete Appendix B)

- ☒ Yes
- ☐ No

4.2 Are there any implications related to progression because of pre-requisite courses (and/or co-requisite courses)?

- ☒ No
- ☐ Yes (If yes, please explain)

### 5.0 Relationships with Other Programs

5.1 Are any of the courses impacted by the change provided by another School (e.g., SLLS, LKSB) and/or delivered at another campus?

- ☒ No
- ☐ Yes

5.2 What Schools/Campuses will be impacted by the proposed change?

- ☐ School of Information Technology
- ☐ Lawrence Kinlin School of Business
- ☒ School of Tourism and Hospitality
- ☐ School of Health Sciences
- ☐ School of Human Services
- ☐ School of Nursing
- ☐ School of Public Safety
- ☐ School of Contemporary Media
- ☐ School of Design
- ☐ School of Language and Liberal Studies



- ☐ School of Aviation Technology
- ☐ School of Applied Sciences and Technology
- ☐ Donald J. Smith School of Building Technology
- ☐ School of Transportation Technology
- ☐ Continuing Education
- ☐ Simcoe/Norfolk Regional Campus
- ☐ Woodstock/Oxford Regional Campus
- ☐ St Thomas/Elgin Regional Campus

5.3 Will the change affect pathway agreements (e.g., bridging, articulations, laddering, advanced standing) with other Fanshawe program(s) and/or other institution(s)?  
(Refer to the pathway agreements listed here: <http://transferagreements.fanshawec.ca/>)

- ☒ No
- ☐ Yes (If yes, indicate when you will notify the other Fanshawe program(s) and/or other institution(s) of the change)

5.4 If this program is a Co-Operative Education program, will the proposed change impact Co-op?

- ☒ No
- ☐ Yes (If yes, consult with the Co-op office prior to submission)

## 6.0 Resource Implications of Proposed Changes

6.1 Will the proposed change have staffing implications?

- ☐ No
- ☒ Yes (If yes, please explain) This change will reduce the number of teaching hours by one per academic year.

6.2 Will the proposed change impact any of the Enabling areas?

- ☒ No
- ☐ Yes (If yes, please explain)

6.3 Will the proposed change affect space and/or technology requirements?

- ☐ No
- ☒ Yes (If yes, please explain) This change will require one additional hour of classroom space in the Fall and Winter semesters. It will release two hours of classroom space in the Winter and Summer semesters.

## 7.0 General College Requirements

7.1 Are changes consistent with Colleges policies/practices?

- ☒ Yes
- ☐ No (If no, please explain)

7.2 Indicate:

- i) Total program hours before proposed change: \_\_\_\_\_780\_\_\_\_\_
- ii) Total program hours after proposed change: \_\_\_\_\_765\_\_\_\_\_
- iii) Level(s) in which the proposed change(s) occurs: \_\_\_\_\_1 and 2\_\_\_\_\_

7.2.1 Are the total program hours consistent with the requirements as listed below?

☐ Yes

☒ No (If no, please explain) The delivery format of Fanshawe College's Culinary programs requires the use of the kitchen demonstration theatre which adds additional course hours to the program. This delivery model adds 120 hours to the academic year. In review, this delivery model provides a premier student learning experience saves the College money in teaching hours by utilizing technicians and allows the College to combine courses over multiple programs allowing efficiency in the delivery of these courses.

WRIT/COMM/GEN ED ELECTIVE = 135 hours

<b>Local Certificate</b> - 300 hours	<b>Ontario College Certificate</b> - 600 hours
<b>Diploma</b> - 1200 to 1400 hours	<b>Advanced Diploma</b> - 1800 to 2000 hours
<b>Graduate Certificate</b> - 600 hours	

7.3 Will the program meet the General Education requirements (Policy 2-B-02) as listed below?

- ☐ No  
☒ Yes

<b>Local Certificate, Ontario College Certificate and Graduate Certificate</b> - none required)	<b>Diploma</b> - 3 required (minimum of 1 must be an elective)	<b>Advanced Diploma</b> - 4 required (minimum of 2 must be electives)
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7.4 Will the program have 25% distinct curriculum to meet the Residency Requirement of 25% credit units? Consider all pathway agreements (e.g., bridging, internal articulations, laddering, advanced standing) with other Fanshawe programs and/or other institutions.

- ☐ No  
☒ Yes

**Note:** In accordance with POLICY NUMBER: 2-B-17 Graduation from Approved College Programs

...to be eligible for any College Credential a student must be enrolled and complete at least 25% of that program's credit units at Fanshawe College, unless stipulated differently by other approving bodies such as the Postsecondary Education Quality Assessment Board (PEQAB).

**APPENDIX A: PROPOSED CURRICULUM MODIFICATION CHF1**

Course Code	Existing DA Courses	Total Hours	Total Credits	Describe proposed changes	Course Code	Proposed DA Courses	Total Hours	Total Credits
<b>Year 1</b>								
FDMG-1029	Food Theory 1	30	2	Merging of three courses into two	FDMG-1104	Basic Culinary Knowledge	45	3
FDMG-1081	A La Carte Cuisine	75	3.5		FDMG-1081	A La Carte Cuisine	75	3.5
NUTR - 1018	Nutrition	30	2		NUTR - 1018	Nutrition	30	2
SANI - 1002	Sanitation & Safety	15	1		SANI - 1002	Sanitation & Safety	15	1
FDMG-1064	Purchasing & Menu Planning	30	2		FDMG-1064	Purchasing & Menu Planning	30	2
BAKE-1001	Basic Bake Practical	75	3.5		BAKE-1001	Basic Bake Practical	75	3.5
BAKE-1002	Bake Theory	15	1		BAKE-1002	Bake Theory	15	1
FDMG-1002	Basic Food Preparation 1	75	3.5		FDMG-1002	Basic Food Preparation 1	75	3.5
FDMG-1030	Skills Development	15	1		FDMG-1030	Skills Development	15	1
HOSP - 1001	Career Focus	15	1		HOSP - 1001	Career Focus	15	1
WRIT-1042	Reason & Writing	45	3		WRIT-1042	Reason & Writing	45	3
FDMG-3011	Garde Manger	75	3.5		FDMG-3011	Garde Manger	75	3.5
FDMG - 3023	Food Theory 2	30	2	Remove				
FDMG-1003	Basic Food Preparation 2	75	3.5		FDMG-1003	Basic Food Preparation 2	75	3.5
FDMG-1017	Meat Theory	30	2		FDMG-1017	Meat Theory	30	2
FDMG-1039	Dining for Professional Success	45	3		FDMG-1039	Dining for Professional Success	45	3
COMM-3080	Comm for Tourism and Hospitality	45	3		COMM-3080	Comm for Tourism and Hospitality	45	3
FDMG-1082	The Culinary Profession	15	1		FDMG-1082	The Culinary Profession	15	1
XXXX	General Education Elective	45	3		XXXX	General Education Elective	45	3
<b>TOTAL</b>		<b>780</b>	<b>44.5</b>		<b>TOTAL</b>		<b>765</b>	<b>43.5</b>

**PROGRAM TOTAL** 780 44.5

**PROGRAM TOTAL** 765 43.5



## Degree Audit Report

Catalog: 2017/2018

Program: CHF1

Name: Culinary Skills - Chef Training

Department: THS - Tourism &amp; Hospitality

Academic Level: PS

CCD: 7 - 2AcadSem/600-700 hrs

Credential: Ontario College Certificate

Grade Scheme: LG2

Major: CHF1 - Culinary Skills-Chef Training

Div: THS - Tourism &amp; Hospitality Division

Co-Op Indicator: N/A

## Academic Program Requirement

Total Credits: 44.00

Residency Reqmt: 11.00

GPA Requirement: 2.000

Residency Reqmt GPA: 2.000

Minimum Grade: D

## Academic Requirement: CHF1.17 Chef Training

Major: CHF1

Grade Scheme: LG2

Minimum GPA: 2.000

Minimum Grade:

## Subrequirement: Year 1

Gen Ed - Take a 3 credit General Education elective course

Take all of the following Mandatory Courses:

		Total Hours	Total Credits	GE
	FDMG-1064	Purchasing & Menu Planning	30.00	2.00
	NUTR-1018	Nutrition-Intro	30.00	2.00
	BAKE-1001	Basic Bake Practical 1	75.00	3.50
	BAKE-1002	Bake Theory	15.00	1.00
	FDMG-1002	Basic Food Preparation 1	75.00	3.50
remove :	<del>FDMG-1029</del>	<del>Food Theory 1</del>	<del>30.00</del>	<del>2.00</del>
	SANI-1002	Sanitation & Safety	15.00	1.00
remove :	<del>FDMG-3023</del>	<del>Food Theory 2</del>	<del>30.00</del>	<del>2.00</del>
	FDMG-1030	Skills Development	15.00	0.50
	FDMG-3011	Garde Manger	75.00	3.50
	FDMG-1003	Basic Food Preparation 2	75.00	3.50
	FDMG-1017	Meat Theory	30.00	2.00
	FDMG-1039	Dining for Professional Success	45.00	3.00
	WRIT-1042	Reason & Writing 1-Tourism & Hospitality	45.00	3.00
	COMM-3080	Comm for Tourism & Hospitality	45.00	3.00
	FDMG-1081	A La Carte Cuisine	75.00	3.50
	HOSP-1001	Hospitality Career Focus	15.00	1.00
	FDMG-1082	The Culinary Profession	15.00	1.00
add :	FDMG-1104	Basic Culinary Knowledge	45.00	3.00

Subrequirement: Gen Ed - Electives

Take 3 General Education Credits - Normally taken in Year 1

## Subrequirement: Program Residency

Students Must Complete a Minimum of 11 credits in this program at Fanshawe College to meet the Program Residency requirement and graduate from this program

**Degree Audit Report**

Approved By Chair/Manager:

*N. B. Murphy*

Approved by Dean:

Department and Date:

*Nov. 29, 2016*

Date:

General Education Approved By(as appropriate):

Date:

*TG*  
*Dec 19/16*

PROGRAM MAPPING Culinary Management and Chef Training Programs																		
CLM6 & CHF1																		
YEAR 1 - CHF1																		
PROGRAM VOCATIONAL LEARNING OUTCOMES																		



PROGRAM MAPPING Culinary Management and Chef Training Programs																		
PROGRAM ESSENTIAL EMPLOYABILITY SKILLS OUTCOMES	YEAR 1 - CHF1																	
	INDV - XXXX General Education Elective	NUTR-1018 Nutrition-Intro	HOSP-1001 Hospitality Career Focus	BAKE-1001 Basic Bake Practical 1	BAKE-1002 Bake Theory	FDMG-1002 Basic Food Preparation - 1	FDMG-1104 Basic Culinary Knowledge	SANI-1002 Safety & Sanitation	FDMG-1030 Skills Development	FDMG-3011 Garde Manger	FDMG-1003 Basic Food Preparation 2	FDMG-1017 Meat Theory	FDMG-1082 The Culinary Profession	FDMG-1064 Purchasing & Menu Planning	FDMG-1039 Dining for Professionals Success	FDMG-1081 A La Carte Cuisine	WRIT-1042 Reason & Writing 1- Tourism&Hospitality	COMM-3080 Comm For Tourism & Hospitality
	4 = R	5 = RE	6 = TE	7 = TRE														
	T = Taught	R = Reinforced	E = Evaluated															
The graduate has reliably demonstrated the ability to: (Source: MTCU Code 43107 & 53107)																		
1. communicate clearly, concisely and correctly in the written, spoken, and visual form that fulfills the purpose and meets the needs of the audience.		5	5	5	5	4	4	5	4	5		4	5	7				12
2. respond to written, spoken, or visual messages in a manner that ensures effective communication.	5	5	5		5	7	4	5	4	5	5	5	5	5				13
3. execute mathematical operations accurately.		4				4					4	4		6				5
4. apply a systematic approach to solve problems.						7	5		5		7	4						5
5. use a variety of thinking skills to anticipate and solve problems.		7		5		7	7		5		7	7						7
6. locate, select, organize, and document information using appropriate technology and information systems.		7		5		4	5	5	4		5	7		5				9
7. analyze, evaluate, and apply relevant information from a variety of sources.		7				4	7		4		4	7		5				7
8. show respect for the diverse opinions, values, belief systems, and contributions of others.			5			4	7		4		5	5	5			5		8
9. interact with others in groups or teams in ways that contribute to effective working relationships and the achievement of goals.	5	5		5		7			4	5	5	4		5		5		10
10. manage the use of time and other resources to complete projects.	5	5	5	5	5	7	7	5	7	5	7	7	5	5				14
11. take responsibility for one's own actions, decisions, and consequences.		7		5	5	7	7	5	7	5	7	5		5		5		12
TOTAL # OF OUTCOMES SUPPORTED BY EACH COURSE	3	9	4	6	4	11	9	5	10	5	10	11	4	8	0	3	0	0
PROGRAM COORDINATOR: Patrick Hersey																		
ACADEMIC CHAIR: Gary Masters																		
Date Completed:Updated June 2016																		
Professor:																		